



## CHRISTMAS DAY MENU 2018

Champagne & Canapés

\*\*\*\*

**Crab ravioli**  
blood orange, endive, basil

or

**Terrine**  
foie gras, butter poached chicken, quince

\*\*\*\*

**Dover sole**  
bubble & squeak, black truffle, chestnut

or

**Honey roast Goosnargh duck**  
sausage roll of the leg, red cabbage, parsnip

\*\*\*\*

Truffled Baron Bigod – *supplement £15.00 pp*

\*\*\*\*

**Clementine trifle**  
white chocolate, vanilla, clementine

or

**Christmas pudding soufflé**  
burnt orange ice cream, brandy sauce, custard

\*\*\*\*

Mince pie ice cream

3 courses £100.00

6 courses £130.00

(sample menu)